



Grilled Portobello Mushrooms

Ingredients:

- 4 small (about four inches in diameter) portobello mushrooms, about 8 ounces
- 2 tablespoons olive oil
- 2 tablespoons balsamic vinegar
- 1 tablespoon garlic (from a jar)
- Salt & pepper to taste

Makes: 4 servings
Preparation Time: 5 minutes
Grilling Time: 10 minutes



Recipe courtesy of kitchen-parade-veggieventure.blogspot.com

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Ingredients:

1. Remove stems from mushrooms. Brush away any dirt or rinse. Place gill-side up on a shallow rimmed plate.
2. Whisk together the olive oil, vinegar and garlic. Pour mixture over the mushrooms, letting some sink into the gills, letting some pour over the sides. Move the mushrooms around a bit to soak up a bit of the mixture. Season to taste with salt and pepper.
3. Grill til cooked through, about 10 minutes.

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